

Boiler

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Association

April 2008

The Foam Floats to the Top *Greetings from the Prez*

Who would have thought that we were going to start spring with snow? Oh yeah, we live in Minnesota. But don't despair. There are many brewing activities happening in the next few months.

First, thanks again to Greg Van de Mark for organizing the chili cook-off—and to Jonathan Crist for presenting us with an array of doctored beers to test our skills of smelling and tasting.

This month, Mark Stutrud has been kind enough to host the April MHBA meeting at Summit Brewing Co. on April 12th from 3:30 to 6:00 pm. Ken Grogg

will be presenting on how to grow hops.

Also, a reminder that AHA National first round will be happening April 18th and 19th. I hope that all of you will consider helping out by either judging or stewarding. Please send an email to Steve Fletty (fletty@umn.edu) if you are interested: Also, don't forget, you have until April 11th to drop you entries off

at Northern Brewer. Information about entering is at: <http://www.beertown.org/events/nhc/>

If you are interested in taking the BJCP exam, the next exam date is Sunday, April 20th. Please send me an email for more details.

Between the Big Brew, Sinning with the Saints, and taking care of our adopted stretch of highway, there are plenty of chances to enjoy the outdoors with

I hope that all of you will consider helping out by either judging or stewarding.

other members of the club. Guest and family are welcome. Rumor has it, there might also be some homebrewed beer to sample. Hope to see you there!

If you have any suggestions for club meetings, fun events, or presentations, please email me at: gera_latour@hotmail.com.

Gera Exire LaTour, MHBA President

MHBA Club Calendar

4/6: Bikes & Beer: Category 6 Racing Squad fundraiser
at the Bulldog NE

4/8: Repeal of Prohibition Presentation
at Schell's Tap Room

4/10: What's brewing in St. Paul
at Summit Brewing Co.

4/12: MHBA Club Meeting
at Summit Brewing Co.

4/15: Surly beer dinner
at The Happy Gnome

4/19: Land of Amber Waters Program & Tasting,
at Barringer's Coffee House in downtown Fergus Falls

4/25: Arborfest 2008
at Kagin Commons on the Macalester College Campus

4/26: The Art of Beer, A Tasting
at MacRostie Art Center in Grand Rapids



California Common

by Steve Piatz

This month the recipe of the month (ROTM) is for a California Common in preparation for the July meeting. Your California Common should take no more than seven to ten days for the primary fermentation step. Bottle conditioning will add a couple more weeks to the time required. Brewing your California Common before the end of April should give you sufficient time for your California Common to be ready to serve at the July meeting.

California Common Description

Summarizing from the description of California Common in the BJCP Guidelines available at <http://www.bjcp.org> the **aroma** showcases the signature Northern Brewer hops with their woody, rustic or minty qualities in moderate to high strength. Light fruitiness is acceptable. Low to moderate caramel and/or toasty malt aromatics support the hops. No diacetyl. The **appearance** is medium amber to light copper color. Generally clear with a moderate off-white head with good retention. The **flavor** is moderately malty with a pronounced hop bitterness. The malt character is usually toasty (not roasted) and caramelly. Low to moderately high hop flavor, usually showing Northern Brewer qualities as woody, rustic, and minty. The finish is fairly dry and crisp, with a lingering hop bitterness and a firm, grainy malt flavor. Light fruity esters are acceptable, but otherwise clean with no diacetyl. The **mouthfeel** is medium-bodied with medium to medium-high carbonation. The **overall impression** is of a lightly fruity beer with firm, grainy maltiness, interesting toasty and caramel flavors, and showcasing

the signature Northern Brewer varietal hop character.

The classic commercial example available in our area is Anchor Steam.

California Common	
OG	1.048 – 1.054
FG	1.011 – 1.014
SRM	10 – 14
IBU	30 – 45
ABV	4.5 – 5.5%

California Common Background

The historic “steam” beer goes back to around the time of the gold rush in California. However, steam beer was considered a cheap and low quality beer. The following excerpt comes from the 1902 second edition of Whal and Henius’ classic book *American Handy Book of the Brewing, Malting and Auxiliary Trades*, pages 776 – 778.

“The beer is largely consumed throughout the state of California. It is called steam beer on account of its high effervescing properties and the amount of pressure (“steam”) it has in the packages. The pressure ranges from 40 to 70 pounds in each trade package, according to the amount of Kräusen added, temperatures, and time it takes before being consumed and the distance it travels from saloon rack to faucet, etc. Usually 50 to 60 pounds’ pressure is sufficient for general use. Strength of wort: 11 to 12.5 balling.”

Materials

Malt alone, malt and grits, or raw cereals of any kind, and sugars, especially glucose, employed in the kettle to the extent of 33 per cent. The barley is malted as for lager beers. Roasted malt or sugar coloring is used to give the favorite amber color of Munich beer.

Mashing methods vary greatly. Some brewers employ English mashing methods, but the double mashing methods employed in a great many lager breweries, starting with low temperatures, in fact, mashing as though for lager beer with the exception of stopping and mashing at 158° F. (56° R) until all is converted will give very good results. But as a rule the initial temperatures are taken about 140° to 145° F. (48° to 50° R.), then to 149° to 154° F. (54° to 53° R.), mash 10 to 15 minutes, and then raise to 158° F. (56° R.) as final temperature.

The raw cereals are cooked and added in the same manner as if conducting a lager beer mash.

The mash is allowed to rest about 45 minutes, and the same precautions are taken in running off wort and sparging as in other mashes, the sparging water to be about 167° F. (60° R.).

The hops used depend on the quality. Of a good quality, three-fourths of a pound per barrel is used and added in the usual way.

The wort is boiled as soon as the bottom of the kettle is covered, and after the kettle is filled, boiling is continued for one to two hours. The wort is then pumped to the surface cooler, and then over the Baudelot cooler and cooled to about 60° to 62° F. (12° to 13° R.). In breweries where no cooling apparatus is used, the wort is exposed over night, or until it is cooled to about the above temperature.

Fermentation

The wort is now run into tubs of the starting tub style and size, where it is pitched with about one pound per barrel of a special type of bottom fermenting yeast and well aerated. In about 14 hours a thick, heavy Kräusen head appears from which the beer to be racked off is Kräusened. The temperature of the beer is now about 2° to 3° F. higher or about 62° to 63° F. (13° to 14° R.) if pitched at 60°. After Kräusen have been taken it is run into long, wide shallow vats called clarifiers, which are made of wood, about 12 inches high. Precautions should be taken that clarifiers, in which the beer stands six to eight inches high, are not too cold, so as to give the wort running out of the tubs a sudden set-back which may check fermentation. ... The wort then ferments in the clarifiers for two to four days.

There is more in the Wahl and Henius text including details on all the processes of the time so you can check the book out to see what “in the usual way” really means. The details on priming the kegs is perhaps interesting in that Kräusen of about 33 to 40 per

cent was used – kegs had to be fined just like for classic English ale casks since there was yeast in them.

However, some things to note from the above, written nearly 50 years after the California gold rush,

- The beer wasn't always all grain, it could be one third adjuncts.
- Coloring came from roasted malt or burnt sugars, for color like Munich beers.
- The beer apparently became more carbonated as it aged, a sign of poor sanitation.
- The wort was chilled via a surface cooler (a.k.a. a coolship) and a Baudelot cooler – both are open chilling techniques that can invite souring organisms to party on the wort.
- If you didn't have cooling equipment you could just leave to wort out overnight to chill to pitching temperatures, that sounds just like a lambic process.

It is not surprising then to learn that the modern reference for the California Common style and that is the name in Wahl and Henius, the beer we know

as Anchor Steam, really has nothing in common with the historic style other than the name. The Anchor Steam trademark was registered in 1981 and the current beer was developed after Fritz Maytag purchased the Anchor brewery in the 1960's.

Some have claimed that California Common is the only style developed in the United States but that ignores Cream Ale, the largely defunct Kentucky Common, the American Light, Standard, and Premium Lagers, the Classic American Pilsner, and the more recent styles like American Brown Ale, American Amber Ale, American Stout, and a series of imperial styles.

The Recipe

The target for the recipe is a beer with an original gravity of 1.054 and about 41 IBUs. The recipe is for 5.5 gallons of wort. That should give you a full five gallons of beer in the fermenter after losses in the kettle.

All Grain Version

Amount (lbs)	Ingredient
9.45	Pilsner Malt
1.18	Dark Munich Malt
0.95	Crystal 40° L
0.47	Victory Malt
0.12	Pale Chocolate Malt

The specialty grains are there to give you some of the toast and caramel notes of the style. The pale chocolate is used at a low level mainly to add a little color and complexity. The grist should be mashed with at 150° F with about 4.05 gallons (1.33 quarts per pound of grist) of water for about 45 minutes. A mash out at 168° F is optional.



Extract Version

The extract version just replaces the pale malt with light liquid malt extract to reach the same original gravity.

Amount (lbs)	Ingredient
6.50	Amber Liquid Malt Extract
1.18	Dark Munich Malt
0.95	Crystal 40° L
0.47	Victory Malt
0.12	Pale Chocolate Malt

Since the Munich and Victory malts have to be mashed, the grains are mini-mashed (steeped) in about four quarts of water at 150° F for 30 minutes.

If you don't have the ability to boil the full 7 gallons of wort in the extract recipe try for the largest boil you can handle. If your boil volume is significantly below 7 gallons you will probably want to increase the hop quantities (below) by 10% or more because the hop utilization will be reduced due to the higher specific gravity in the boil. Remember that a partial boil is going to result in a slightly darker colored beer than you would get from the same ingredients used in a full volume boil.

Water

You should be able to produce this beer with water with low sulfates, high sulfates tend to accentuate the hops too much for this style. Low to moderate carbonate is also appropriate.

The Boil

The hop bill is as follow:

Amount (oz)	Hop Variety	Time Left
0.82	Northern Brewer Pellets @ 7%	60
1.38	Northern Brewer Pellets @ 7%	15
1.38	Northern Brewer Pellets @ 7%	1

The style really depends on the signature Northern Brewer hops so while it is reasonable to change the amount of hops and the addition times to match your preferences there are not a lot of alternative hop varieties to try if you want to make a California Common.

Post Boil Processing and Fermentation

At the end of the boil you need to chill the beer to the primary fermentation temperature for your yeast strain of choice. The choices include the typical steam beer strains including Wyeast 2112 California Lager and White Labs WLP801 San Francisco Lager. Both yeasts are really lager strains that will be used at a cool ale temperature. Fermentation at 60° - 62° F is appropriate, the yeast will work cooler but it isn't required to make a really clean lager for the style.

To prime 5 gallons of the beer with corn sugar, if the beer is at 68° F, you will need 0.27 pounds (4.39 ounces by weight) of corn sugar. The carbonation calculator in programs like ProMash make it easy to determine the amount of priming sugar to use based on the temperature of the beer at bottling time. Once you prime and bottle the beer you will need to store the beer at the primary fermentation temperature for a couple of weeks.

References

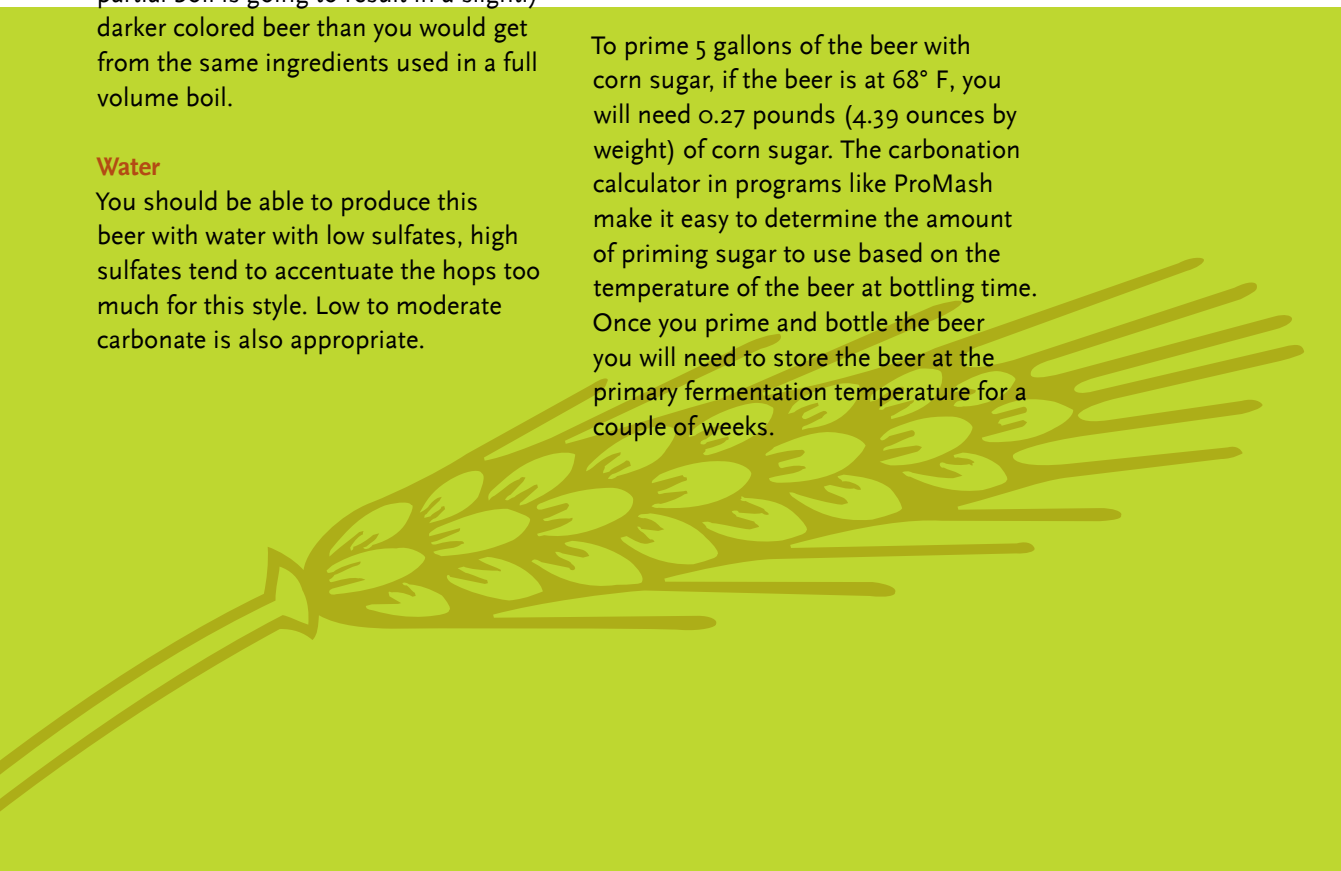
Robert Wahl and Max Henius, American Handy Book of the Brewing, Malting and Auxiliary Trades, Second Edition, 1902, <http://hbd.org/aabg/wahl>

ProMash recipe files

California Common recipes in ProMash format at <http://www.mnbrewers.com/recipes/SOTM-0803-American-Stout-all-grain.rec> and <http://www.mnbrewers.com/recipes/SOTM-0803-American-Stout-extract.rec>

Next

In May, the Boiler ROTM will have a recipe for an English Pale Ale (ESB) in preparation for the October meeting. As always, if you have recipe ideas, questions, or suggestions let me know at sjpiatz@gmail.com



The MHBA Chili Cook-Off Recap

"You take it."

"No."

"Really, you can have it."

"No. You won it fair and square."

And with that, Steve Piatz, as the People's Choice winner, was forced to take home the Chief Chili Pepper trophy to be hidden away for another year. Steve's chili beat out seventeen other entries in three categories. You can see his winning recipe on the next page. Steve received a gift card to Kowalski's as did the other winners:

Open Category (8 entries)

Shawn & Lavinia Johnson
(previous People's Choice winners)

Red Chili (8 entries)

Joel Stitzel (also a previous People's Choice winner)

Vegetarian Chili (2 entries)

Jim Imbertson

Thanks to all of the people who brought entries!

Greg Van De Mark

River Falls, WI

wanna.b@comcast.net



Doctored beers and aroma samples were also brought to the meeting on that second Saturday of March. We had a chance to identify the off-flavors in the beers and the sources of the aroma samples. This was a great way to test oneself. This exercise was an eye opener for many. Swap items were also brought in. And of course, many beers, ciders, and meads were brought in by members and shared. See you all at next month's meeting!



Louisiana/Texas-Style Chili

Steve Piatz



The recipe was derived from one on page 79 of Stephen Beaumont's Brewpub Cookbook. The recipe has been "adjusted" over time but has placed in the MhBA chili contest every time it has been entered.

Amount	Description
2	14 oz can of chopped tomatoes
1	8 oz can tomato sauce
5 lbs	Beef stew meat
24 oz	Brown ale
2 tbsp	Butter
2 tbsp	Cajun seasoning, Emeril's essence works well as does the blend from Penzy's
5 tbsp	Chili powder
2 tbsp	Chocolate chips
4 tbsp	Corn meal
1 cup	Finely chopped carrots
1 cup	Finely chopped celery
0.5 - 1 cup	Finely chopped cilantro
1.5 tbsp	Finely chopped garlic
1 cup	Finely chopped green pepper
3	Finely chopped large jalapeño
2	Finely chopped large onion
5 tbsp	Ground ancho pepper
To taste	Ground chipotle
11 tbsp	Ground cumin
2 tbsp	Ground oregano
4 tsp	Ground thyme
To taste	Hot pepper sauces
2 tbsp	Salt
2 tsp	Vegetable oil

Cut the meat into small pieces, no larger than one half inch on a side, brown the meat with the vegetable oil and the Cajun seasoning. Separately, sauté the green pepper, celery, onion, carrot, garlic, and jalapeño in the butter. Once the meat is browned combine the meat and vegetables and mix well. Add the remaining ingredients except the chocolate and corn meal and then bring to a boil. Simmer the mixture covered for three or four hours until the meat is very tender, stirring occasionally. Once the meat is tender, add the corn meal and chocolate and simmer for another 30 minutes. Add chipotle and pepper sauces to your taste.

The chili is best if you chill it for at least one night and then reheat it for serving. A side dish of rice or beans is appropriate. It freezes well for later.

Ground ancho pepper is available at places like Penzy's, it is an ingredient in many commercial chili powders and provides a rich complex character not found if you just use chili powder blends. Most malty beer styles can be used instead of the brown ale, bitter styles like pale ale and IPA don't blend well with the spices, Belgian styles like tripel and dubbel seem to do well.

Competition Corner

Results and upcoming competitions close to the Twin Cities, and qualifiers for MCAB, the Midwest Home Brewer of the Year, and the High Plains Brewer of the Year awards.

AHA NHC First Round Midwest

Qualifier: AHA National Homebrew Competition Finals

Location: St. Paul, MN

Date: 4/18/2008

Deadline: 4/11/2008

Website: <http://www.beertown.org/events/nhc/index.html>

Golden Growler

Location: Wausau, WI

Date: 4/19/2008

Deadline: 4/11/2008

Website: <http://www.bullfalls-homebrewers.org/2008GG.html>

Big and Huge Competition

Location: Madison, WI

Date: 4/26/2008

Deadline: 4/19/2008

Website: <http://www.madbrewers.org>

AHA Club-Only: Extract Only

Qualifier: AHA Club of the Year

Location: St. Charles, IL

Date: 5/5/2008

Deadline: 5/2/2008

Website: <http://www.beertown.org/homebrewing/schedule.html>

Spirit of Free Beer

Qualifier: Masters Championship of Amateur Brewing (MCAB)

Location: Falls Church, VA

Date: 5/10/2008

Deadline: 5/2/2008

Website: <http://www.burp.org/events/sofb/2008/>

Heart of the Valley

Homebrewer's Competition

Qualifier: Masters Championship of Amateur Brewing (MCAB)

Location: Albany, OR

Date: 5/17/2008

Deadline: 5/1/2008

Website: <http://www.hotv.org/26/>

Wisconsin State Fair Homebrewer's Show

Location: West Allis, WI

Date: 5/17/2008

Deadline: 5/10/2008

Website: <http://www.beertown.org/homebrewing/schedule.html>

AHA Club-Only: Mead

Qualifier: AHA Club of the Year

Location: Minneapolis, MN

Date: 8/2/2008

Deadline: 7/25/2008

Website: <http://www.beertown.org/homebrewing/schedule.html>

Minnesota State Fair

Homebrew Competition

Location: St. Paul, MN

Date: 8/16/2008

Deadline: 8/8/2008

Website: <http://mnbrewers.com/events/mnfair>

AHA Club-Only: Imperial Anything

Qualifier: AHA Club of the Year

Location: Macomb Twship, MI

Date: Sept/Oct 2008

Deadline: TBD

Website: <http://www.beertown.org/homebrewing/schedule.html>

AHA Club-Only: Celebration of the Hop

Qualifier: AHA Club of the Year

Location: Delaware, OH

Date: Nov/Dec 2008

Deadline: TBD

Website: <http://www.beertown.org/homebrewing/schedule.html>

AHA Club-Only: Belgian & French Ales

Qualifier: AHA Club of the Year

Location: St. Charles, IL

Date: Jan/Feb 2009

Deadline: TBD

Website: <http://www.beertown.org/homebrewing/schedule.html>

How to Visit a Microbrewery

from WikiHow.com

Microbrewed beer is quite popular, and there are many microbreweries in the United States and other countries. A microbrewery is basically a small brewery, although there are microbreweries that produce a relatively large amount of beer. State law dictates how much beer a brewery can produce and still be considered a microbrewery. Brewpubs can be referred to as microbreweries, especially if the majority of their beer is sold off premises. Microbreweries are known for brewing exceptional, rare, and original styles of handcrafted beer. Common styles of ales as well as lagers are also produced. Microbreweries are fun to visit because each brewery is unique and has an interesting history, and of course there is always the opportunity to taste some good beer.

Steps

1. Locate a microbrewery that you think will be nice to visit. There are many microbreweries and most people live near one. As such, it may be most convenient to visit the microbrewery that is closest to where you live. It may also be nice to visit a microbrewery that produces a particular beer of interest, or is located in a popular vacation spot. The Beer Mapping Project offers an online resource that can help one to research and find microbreweries.
2. Determine when to visit the brewery. Some microbreweries have designated visiting hours while others do not. Most microbreweries do have websites, however, so it is best to visit breweries' websites and contact breweries ahead of time in order to find out when it is best to visit. Larger microbreweries generally give brewery tours at specific times, while the smaller microbreweries may not have any formal tour hours or days. Brewpubs will, of course, be open to the public most of the time, but the brewery that serves the brewpub may not be readily accessible, or may even be located elsewhere. Most microbreweries do offer some kind of formal or informal tour, and it should be possible to schedule a tour. It is recommended that one take a brewery tour, as this will enable one to learn about the brewing methods of the specific brewery, which may be quite different than the methods of other breweries. Tours also enable one to learn about the history of the brewery, as well as ask questions.
3. Enter the brewery. This seems like it should be an easy task, but in some instances it may be somewhat difficult. The larger microbreweries with established tours will of course have established visiting procedures. The smaller microbreweries, however, may not have any formal visiting procedures. For these breweries, one may at first find the the front door or entrance to the brewery locked, or perhaps wide open but with no employees visible. If the entrance is locked, try looking for a back door of some kind. If you see that another door or entrance of some kind is open, try calling to someone who may be in the brewery, but don't enter an area that is not meant for customers or visitors. If the entranceway is open but no one is immediately visible, look or listen for activity in the brewery. There will most likely be an employee working nearby, and it should be easy to get their attention. But be respectful and patient, and do not enter work areas.
4. Talk to an employee. If you will be taking a scheduled tour, and there is a specific employee who handles the tours, merely talk with this employee and do what the employee recommends. If there is no scheduled tour, you will most likely need to initiate a conversation with an employee, and tell them that you are visiting the brewery. From this point on, different things can happen. The employee may be busy brewing or conducting other tasks, and may not have any time to give a tour. Brewery employees tend to be extremely nice people, so at the very least the employee will most likely be able to talk to you about the brewery, beer, and other topics of interest. In any instance, show an interest in the brewery and the beer that they brew.
5. Take a tour if one is given. It is always a good idea to take a tour if the brewery has one scheduled or if an employee is willing to give a tour. The tour is generally the opportunity for the brewery to provide relevant information about the brewery and show people how the brewery brews beer.

6. Ask questions about the brewery.

If there is no established or scheduled tour, you will probably need to ask questions in order to learn about the brewery. It may also be the case that you will be talking with a brewer who may be brewing while you are asking questions. This would be a great time to ask questions about brewing! Oftentimes, one will have the opportunity to talk with the founder or owner of the brewery, and this person may also be the master brewer.

7. Taste some beer. Many microbreweries will end the brewery tour in the tasting room, where the beer that they brew is usually on tap. Breweries that do not have a formal tasting room will generally have beer on tap or in bottles that can be either tasted for free or purchased. There may also be an opportunity to taste beer taken directly from the fermentation tanks. It may also be quite nice to taste beer while discussing the brewery with an employee.

8. Exit the brewery in an orderly fashion. When the brewery tour has ended or when you have discussed the brewery adequately, thank the brewery employees and re-enter the world that exists outside of the brewery.

Tips

- Always have a designated driver with you if you will be tasting beer at the brewery.
- If the brewery employees are very busy, give them time and space to complete their work.
- If you cannot find a way to enter the brewery once you have arrived, try calling the brewery from a cell phone and tell a brewery employee that you have arrived at the brewery.
- If it is legal in your state, buy a case or two of beer directly from the brewery if you would like to continue tasting the beer at home.
- Be sure to bring a picture ID if the tour involves tasting.
- Many breweries offer “taster sets” of 4-ounce glasses. Drink them in lightest-to-darkest order - you may also want to reserve hoppy beers (IPAs for example) for last as they will affect your palate. Note that a taster set may be enough to impair your ability to drive or operate machinery, especially when it includes higher-alcohol beers such as barleywine or imperial stout.



Adopt-a-Roadway

Rick Ofjel and Mike Behrendt

The MHBA committed to keeping a stretch of Shady Oak Road relatively clean. MnDOT posted a thank you sign a sign and our group cheerfully cleaned up the 2 mile stretch for the first time last fall. Following the work, Paul cheerfully provided us with BBQ Ribs that were hard to beat. Mike Behrendt is planning on leaving Paul far behind and volunteered to be the next host for the get together.

The next cleaning session is Saturday, May 17th.

Let's meet at 9am in the parking lot on the west side of Shady Oak Road about 1/2 block north of Excelsior Blvd. I'll have home roasted coffee and a box of donuts to get you started. We also have the safety speech, fancy vests, empty garbage bags plus words of encouragement.

After cleaning (around 11:30), stop by Mike's house for some beer and lunch. The address is: 9060 Douglas Drive, Eden Prairie. Phone is 952-949-2268.

Directions

- Take Shady Oak south, get on 212 South.
- Stay in the left 2 lanes and where it splits with 5, stay on 312 (it's a fairly new road and may not be on your map).
- Exit at Eden Prairie Road and turn right at the end of the exit ramp.
- Go South to Pioneer Trail and turn right.
- Turn right on Braxton and another quick right turn onto Douglas Drive.
- It's the 5th house on the left with the driveway that curves in front of the door.

Let us know if you can make it so we purchase enough donuts, lunch, and brew enough coffee and beer. Remember to wear heavy shoes or boots and bring gloves. You can keep any treasure you find!

So mark your calendars, send us a message, or just show up. It would really be helpful to have possibly 4-6 crews with vehicles so we can section the road into small bits. Bring you cell phones. See you May 17th!



Minnesota Home Brewers Association

2344 Nottingham Court
Minnetonka, MN 55305

<http://www.mnbrewers.com>

MHBA membership expired?

Check the expiration date on your mailing label. Send your check for \$15 to:

MhBA, c/o Paul Dienhart, Treasurer
2344 Nottingham Court
Minnetonka, MN 55305

Now, you can pay your membership fee by PayPal. Just go to the club website (www.mnbrewers.com) and click on the link. Thanks for supporting your club!

Warning! The Twin Cities homebrew shops are aware that MHBA now issues cards by calendar year, so don't be surprised if they ask to see your 2008 card before providing the 10 percent discount.

Classifieds

Are you interested in running a classified ad in The Boiler? Contact Brock Ray at brock@brockray.com.

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Boiler Deadlines

Do you have a brewing story, or a new technique you would like to share with club members in The Boiler? Send it to: Brock Ray, Editor — brock@brockray.com

Issue

May 2008
June 2008
July 2008

Copy Deadline

April 20th, 2008
May 20th, 2008
June 20th, 2008